Char-Broil®
The Big Easy®
TRU INFRARED™

2-IN-1 ELECTRIC SMOKER ROASTER
Product Guide
Models: 12101625

IMPORTANT: Fill out the product record information below.

Serial Number _____

Date Purchased _____

See rating label on unit leg for serial number.

Use only with GFI (Ground Fault Interrupter) protected circuit.

FOR OUTDOOR USE ONLY

⚠ WARNING:
Do not use 16 or 18 gauge extension cords. Damage to household wiring and/or fire could result.

⚠ WARNING:
Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

INSTALLER/ASSEMBLER:
Leave this manual with consumer.

⚠ CAUTION:
Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

CONSUMER:
Keep this manual for future reference.

⚠ CAUTION:
Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

If you have questions or need assistance during assembly, please call 1-888-430-7870
To insure your satisfaction and for follow-up service, register your smoker online at **www.charbroil.com/register**

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This instruction manual contains important information necessary for the proper assembly and safe use of the smoker.
Follow all warnings and instructions when using the smoker.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

WARNING: Indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

CAUTION

For residential use only. Do not use for commercial cooking.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

READ ALL INSTRUCTIONS

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, controller or heating element in water or any other liquid.
- Close supervision is necessary when any smoker is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any smoker with a damaged cord or plug or after the smoker malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the smoker manufacturer may cause injuries.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving a smoker containing hot oil or other hot liquids.
- Do not use smoker for other than intended use.
- Use only with GFI (Ground Fault Interrupter) protected circuit.
- To prevent smoker from being splashed or falling into water, do not use smoker within 10 feet of a pool, pond or other body of water.
- Keep smoker and electric controller dry and out of rain at all times.
- Unplug smoker when not in use and before moving.
- Never remove grounding plug or use with an adapter to two prongs.
- Keep electric plugs off ground and dry.
- Do not use water or other liquid spray to clean product without first unplugging electric controller.
- Fuel, such as charcoal briquettes, is not to be used with smoker.
- Use only on properly grounded outlet.

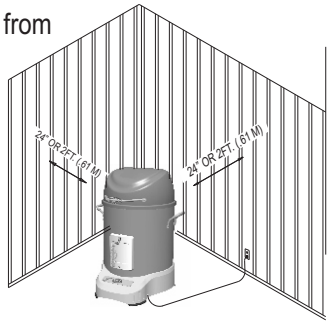
SAVE THESE INSTRUCTIONS

CAUTION

Risk of Electric Shock. Cook Only in Cooking Chamber.

General Safety

1. Do not touch hot surfaces with unprotected hands. Use handles and knobs provided for operation.
2. Never leave smoker unattended when ON.
3. Keep children away from smoker both when hot and cold.
4. Allow smoker to cool before moving, cleaning or storing.
5. Do not cook under a roof.
6. Keep smoker 24" (2 feet) away from walls and rails.



7. For outdoor household use only. Do not use indoors or for commercial cooking.
8. Do not use or store gasoline, kerosene or other flammable liquids within 20 feet of this smoker when in use.
9. Store smoker in weather protected area or under smoker cover when not in use.
10. Use only accessory attachments recommended by manufacturer.
11. It is the responsibility of the assembler/owner to assemble, install and maintain smoker.
12. Not for use on table tops or other elevated surfaces.

Extension Cord Use and Safety

- For best smoker performance, use of extension cord is **not** recommended.

If you must use an extension cord, for your safety:

- Use only outdoor type with 3 prong grounding plug, rated for 15 amperes or more, approved by UL, marked with a W-A and a tag stating “Suitable for Use with Outdoor Appliance”.
- Use the shortest length extension cord required. Do not connect 2 or more extension cords together. A 12 or 14 gauge extension cord of 50 ft. or less is acceptable.
- Keep connections dry and off ground.
- Do not let cord hang over edge of table top or other items where it can be pulled by children or tripped over.

Ground Fault Interrupter

- Since 1971 the National Electric Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter protector exists.
- Do not use this smoker if the circuit does not have GFI protection.
- Do not plug this smoker into an indoor circuit.

WARNING

Use care when operating your smoker. Be sure you read and understand all the information and safeguards in this product guide before operating this smoker.

Use and Care of Your Smoker

Before first use of smoker:

- Refer to Cooking Guide for important instructions before first use.
- Remove all packaging and sale labels from the smoker. Do not use sharp tools to remove stickers.
- Wash cooking baskets and half racks with warm soapy water, rinse and dry throughly.

Before each use of smoker:

- Use smoker only on a firm and level surface to prevent tipping over. Not for use on table tops or other elevated surfaces.
- To prevent household circuit breakers from tripping, keep electric controller dry and do not use other electrical products on the same circuit.
- Check grease tray to make sure it is empty and is properly installed.
- For stick-free cooking, apply a thorough coating of vegetable oil or vegetable oil based spray to the cooking baskets and racks.

Turn smoker on:

- Plug power supply cord into a properly grounded, GFI protected outlet. If extension cord must be used, refer to “Extension Cord Use and Safety” on page 3.
- Press the Power Button. Follow instructions in Cooking Guide.

NOTE: Before cooking on your Smoker for the first time, refer to the separate Cooking Guide on how to prepare the Smoker for cooking. It is recommended that you season your Smoker prior to cooking.

- Once seasoning is complete, the Smoker is ready for use. The cooking chamber will continue to darken with use. This will inhibit rusting along with improving the performance of the infrared cooking system.

DANGER

In case of fire, turn controller **OFF** by pressing the **Power Button.** Unplug smoker from outlet and allow fire to burn out. Do not use use water to put out a fire in this or another electrical appliance.

To avoid electrical shock disconnect electric cord before cleaning your smoker.

Turn Smoker off:

- Press the Power Button.

Cleaning electrical controller

- Clean controller case by wiping with a damp cloth using a mild detergent or hot soapy water.
- Dry electrical controller before use.
- Clean digital food thermometer with a damp cloth using hot soapy water and wipe dry. Do not immerse or soak in water. Do not place under running water or in a dishwasher.

Storing Your Smoker

- Clean cooking basket.
- Store in dry location.
- Cover Smoker if stored outdoors. Choose from a variety of covers offered by the manufacturer.

Controlling grease fires:

To aid in controlling grease fires use the following precautions:

- Keep smoker free from grease; chance of fire is greatly increased by grease buildup.
- Trim excess fat off meat and use less fatty cuts of meat to reduce chance of grease fires.
- If flare-up occurs during cooking reduce controller setting.
- If flare-up continues turn controller **OFF** and unplug the power cord.

Grease Tray

- Never use drippings directly from the grease tray to make gravy. Use the included foil tray liner to catch drippings, then reheat the drippings to kill bacteria. Replacement foil tray liners and other accessories can be found at **www.charbroil.com**.
- Use extreme caution when removing tray or disposing of hot grease.

Safety Tips

- The grease tray **must** be inserted into smoker and emptied after each use.
- If you have a smoker problem see the *"Troubleshooting Section"*.
- Clean smoker often, preferably after each cookout. If a bristle brush is used to clean any of the smoker cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to cooking. It is not recommended to clean cooking surfaces while smoker is hot.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock. When removed from the unit, the roasting basket may be cleaned with metal scouring pads.

General Smoker Cleaning

- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors surfaces should not be painted. Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of smoker lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.** A black surface improves the smokers performance.
- **Plastic parts:** Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Painted surfaces:** Wash with mild detergent or non-abrasive cleaner and warm soapy water. Wipe dry with a soft non-abrasive cloth.
- **Stainless steel surfaces:** To maintain the high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

CAUTION

Do not use sharp or pointed tools to clean smoker.

Do not use abrasive oven cleaners, steel wool or metal brushes to clean smoker body. They will damage the finish.

Replace damaged part(s) only with Char-Broil certified replacement parts. Do not attempt to repair damaged parts.

WARNING

CALIFORNIA PROPOSITION 65

1. This product is produced with or contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.

2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

WARNING

Burning wood gives off carbon monoxide which can cause death.

DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.

Use only outdoors where it is well ventilated.

WARNING

For Safe Use of Your appliance and to Avoid Serious Injury:

- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- When cooking, the appliance must be on a level, stable surface in an area clear of combustible material.
- Do not leave appliance unattended. Keep children and pets away from the appliance at all times.
- Do not move the appliance when in use.
- This appliance is not intended for and should never be used as a heater.
- This appliance will be hot during and after use. Ideally, use the lifting tool supplied with your smoker to lift the cooking basket from the unit. Alternately, use insulated oven mitts or gloves and long-handled barbecue utensils for protection from hot surfaces or splatter from cooking liquids.
- Keep appliance area clear and free from materials that burn.
- Keep appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- Use appliance only in well-ventilated space.

- **Apartment Dwellers:**
  Check with management to learn the requirements and fire codes for using an electric grill in your apartment complex. Use only as allowed.

CAUTION

- **Putting out grease fires by closing the lid is not possible. This appliance is well ventilated for safety reasons.**
- **Do not leave appliance unattended while burning off food residue. If appliance has not been regularly cleaned, a grease fire can occur that may damage the product.**

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

For more information call: USDA Meat and Poultry Hotline at 1-888-MPHOTLINE (888-674-6854) In Washington, DC

Or E-mail: mphotline.fsis@usda.gov

Or visit the USDA website at www.fsis.usda.gov

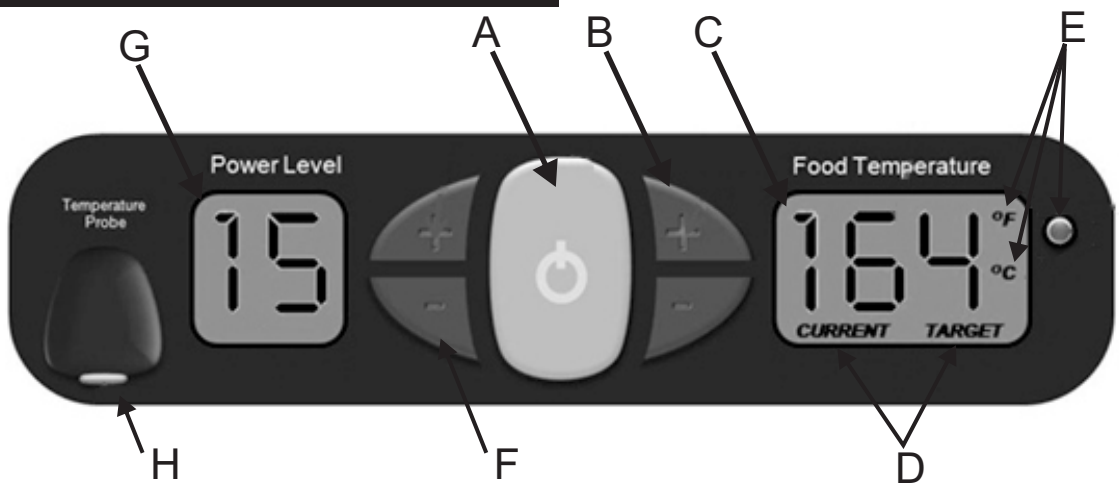
How To Tell If Meat Is Cooked Thoroughly

- Meat and poultry cooked in the appliance often browns very fast on the outside. Use only thawed meat and a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- We recommend food to be at least 40°F before cooking in your appliance.
- Whole poultry should reach 165° F. Juices should run clear and flesh should not be pink.
- Beef, veal and lamb steaks, roasts and pork chops can be cooked to 160° F.
- NEVER partially cook meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- Use a meat thermometer to ensure proper internal food temperatures.

USDA Recommended
Internal Cooking Temperatures

Ground Meat	
Beef, Pork, Veal, Lamb	160°F
Turkey, Chicken	165°F
Fresh Beef, Veal, Lamb	
Medium Rare	145°F
(let stand 3 minutes before cutting)	
Medium	160°F
Well Done	170°F
Poultry	
Chicken & Turkey, whole	165°F
Poultry Parts	165°F
Duck & Goose	165°F
Fresh Pork	
Medium Rare	145°F
(let stand 3 minutes before cutting)	
Medium	160°F
Well Done	170°F

CONTROLLER OPERATION



A) Power Button
B) Temperature Control Buttons
C) Temperature Display
D) Temperature Display Indicator
E) Temperature Mode Button
F) Power Level Buttons
G) Power Level Display
H) Digital Food Thermometer Jack

To Turn On:

- Plug power supply cord into a properly grounded, GFI protected outlet. If extension cord must be used refer to Extension Cord Use and Safety" on page 3.
- Press **Power Button** to turn on display.
- The **Current** temperature of the **Digital Food Thermometer** is displayed in the **Temperature Display** in °F.
- If "**---** " is displayed, check to make sure the **Digital Food Thermometer** is fully plugged into the **Digital Food Thermometer Jack.**

Note: Each time a button is pressed, an indicator beep sounds. To disable beep, press and hold the **Temperature Mode Button** for two seconds. Repeat to turn on.

Note: Roaster will automatically shut off 12 hours after pressing the **Power Button**.

To Set Target Food Temperature:

- Press the "**+**"or "**-**" **Temperature Control Button** until the desired **Target Food Temperature** is reached.
  - o See USDA Guidelines for cooking meat on page 5.
- Place digital food thermometer into food being cooked such that the tip of the thermometer is near the center of the food.
- Unit will continue on heat cycle until **Target Food Temperature** is reached.
- **Food Temperature Display** will alternate between the **Current** temperature of the food and the **Target** temperature.
- Once **Target Food Temperature** is reached, an alarm sounds and the heat cycle is turned off. The controller will beep once every 30 seconds until the **Power Button** is pressed.

Note: Press and hold the "**+**"or "**-**" **Temperature Control Button** for 2 seconds to scroll rapidly through the temperatures
Press **Temperature Mode Button** to alternate between °F and °C.

To Roast:

- Press the "**+**" **Power Level Button** to set the **Power Level** at 15. Allow unit fifteen minutes to preheat prior to adding food.
- Adjust Power Level as desired.

To Smoke:

- Fill smoke box with wood chips or pellets. For best results, do not fill above the top of the smoke box.
- Press the "**+**" **Power Level Button** to set the **Power Level** at 15. Allow fifteen to twenty minutes for smoke to begin.
- Adjust **Power Level** as desired.
- Refill smoke box as needed during cook cycle.

To Clean:

- Press "**+**" **Power Level Button** until "C" is displayed on the **Power Level Display**.

Note: The clean cycle lasts 30 minutes, after which the unit will turn off.

LIMITED WARRANTY

This warranty only applies to units purchased from an authorized retailer. Manufacturer warrants to the **original consumer-purchaser** only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase*. The manufacturer reserves the right to require that defective parts be returned, postage and or freight pre-paid by the consumer for review and examination.

SCOPE OF COVERAGE	PERIOD OF COVERAGE	TYPE OF FAILURE COVERAGE
All Parts	1 year from date of purchase*	PERFORATION, MANUFACTURING, AND MATERIAL DEFECTS ONLY

*Note: A dated sales receipt WILL be required for warranty service.

The original consumer-purchaser will be responsible for all shipping charges for parts replaced under the terms of this limited warranty.

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. **Manufacturer requires proof of your date of purchase. Therefore, you should retain your sales slip or invoice.** Registering your product is not a substitute for proof of purchase and the manufacturer is not responsible for or required to retain proof of purchase records.

This limited warranty applies to the functionality of the product ONLY and does not cover cosmetic issues such as scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. **RUST is not considered a manufacturing or materials defect.**

This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

ITEMS MANUFACTURER WILL NOT PAY FOR:

1. Shipping cost, standard or expedited, for warranty and replacement parts
2. Service calls to your home.
3. Repairs when your product is used for other than normal, single-family household or residential use.
4. Damage, failures, or operating difficulties resulting from accident, alteration, careless handling, misuse, abuse, fire, flood, acts of God, improper installation or maintenance, installation not in accordance with electrical or plumbing codes, or use of products not approved by the manufacturer.
5. Any food loss due to product failures or operating difficulties.
6. Replacement parts or repair labor costs for units operated outside the United States or Canada.
7. Pickup and delivery of your product.
8. Repairs to parts or systems resulting from unauthorized modifications made to the product.
9. The removal and/or reinstallation of your product.

DISCLAIMER OF IMPLIED WARRANTIES and LIMITATION OF REMEDIES

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. In the event of parts availability issues, the manufacturer reserves the right to substitute like or similar parts that are equally functional.

Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes or printed manufacturer instructions.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's **maximum liability**, in any event, shall not exceed the purchase price of the product paid by the original consumer.

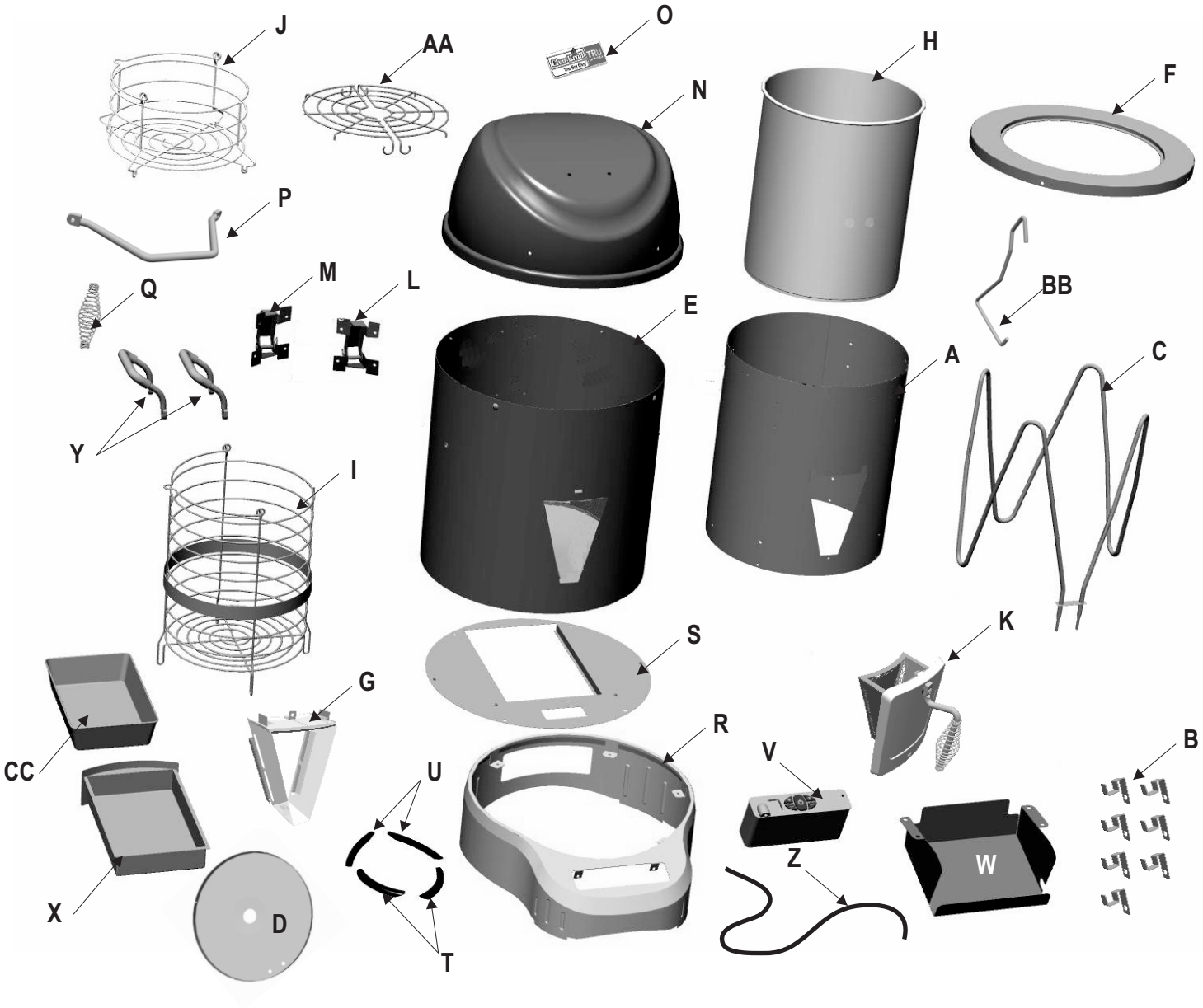
NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set foth herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Consumer Relations
P. O. Box 1240
Columbus, GA 31902-1240

Consumer returns will not be accepted unless a valid Return Authorization is first acquired. Authorized returns are clearly marked on the outside of the package with an RA number and the package is shipped freight/postage pre-paid. Consumer returns that do not meet these standards will be refused.

PARTS DIAGRAM



Key	Qty	Description
A	1	INNER BODY KIT
B	7	BRACKET KIT, F/ ELEMENT
C	1	ELEMENT
D	1	BOTTOM PLATE KIT
E	1	OUTER BODY KIT
F	1	TOP RING KIT
G	1	SMOKE BOX FRAME KIT
H	1	COOKING CHAMBER
I	1	ROASTER BASKET
J	1	SECONDARY ROASTER BASKET
K	1	SMOKE BOX
L	1	RIGHT HINGE KIT

Key	Qty	Description
M	1	LEFT HINGE KIT
N	1	LID
O	1	LOGO PLATE KIT
P	1	HANDLE, LID
Q	1	HANDLE SPRING, LID
R	1	BASE
S	1	TRAY SUPPORT PLATE
T	2	FOOT, FRONT LEG
U	2	FOOT, REAR LEG
V	1	CONTROLLER
W	1	CONTROLLER COVER KIT
X	1	GREASE TRAY

Key	Qty	Description
Y	2	SIDE HANDLE
Z	1	THERMAL PROBE
AA	1	HALF RACK KIT
BB	1	HANDLE, LIFTING
CC	1	LINER, GREASE TRAY

NOT Pictured

...	1	HARDWARE PACK
...	1	ASSEMBLY INSTRUCTION, ENGLISH
...	1	ASSEMBLY INSTRUCTION, SPANISH
...	1	BIG EASY RECIPE GUIDE

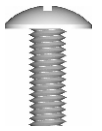
NOTE: Some smoker parts shown in the assembly steps may differ slightly in appearance from those on your particular model. However, the method of assembly remains the same.

ASSEMBLY

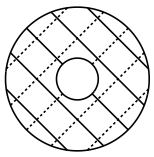
Tools required for assembly:
Phillips Screwdriver (Not Supplied)

1

- Open top lid and remove all accessory items and cooking baskets from the interior of the unit.
- Attach Side handles to the body using two #10-24 x 1/2" screws and two fiber washers per handle as shown below. For ease of assembly, install both screws prior to tightening.



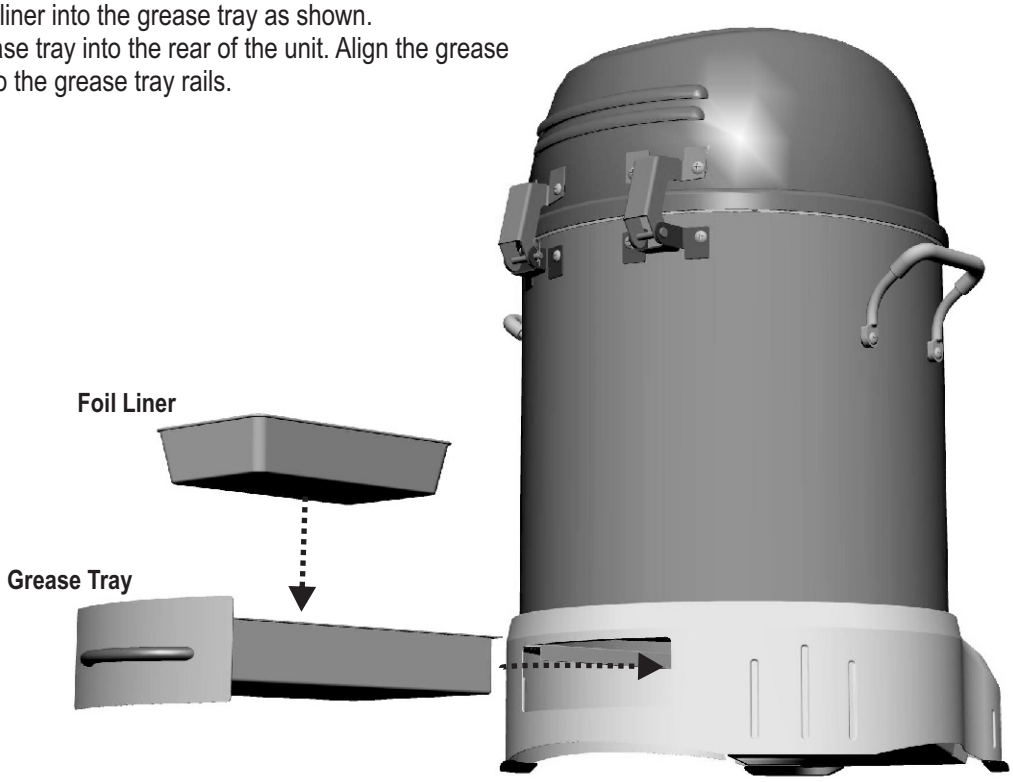
Qty: 4
#10-24x1/2" Screw



Qty: 4
Fiber Washer

2

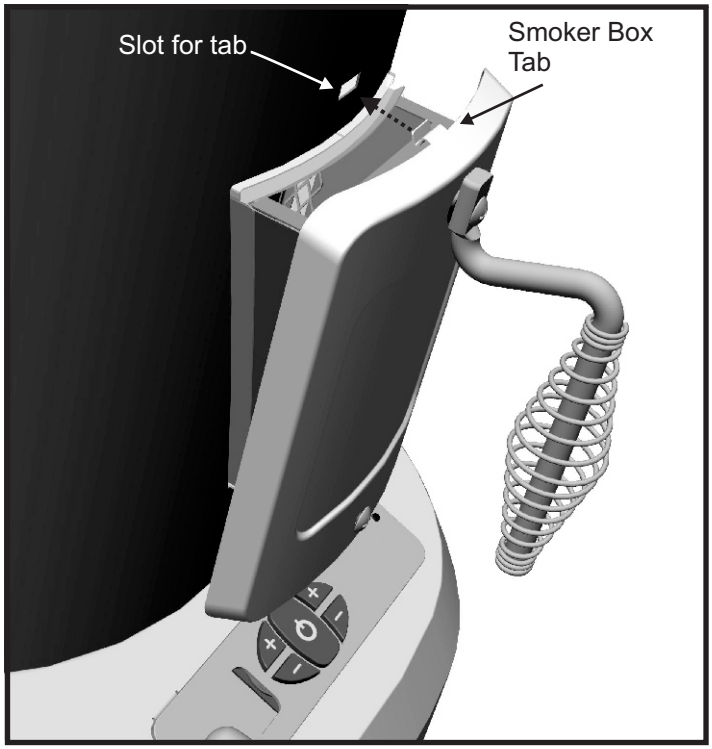
- Place the foil liner into the grease tray as shown.
- Slide the grease tray into the rear of the unit. Align the grease tray flanges to the grease tray rails.



3

- Slide the Smoker Box into the opening at the front of the unit.
- Note: Be sure to engage the locking tab at the top of the Smoker Box with the slot in the body of the unit.

Note: Your Smoker Box may already be assembled into your Smoker. If so, remove the smoker box from the smoker and remove any packing materials before using your Smoker.

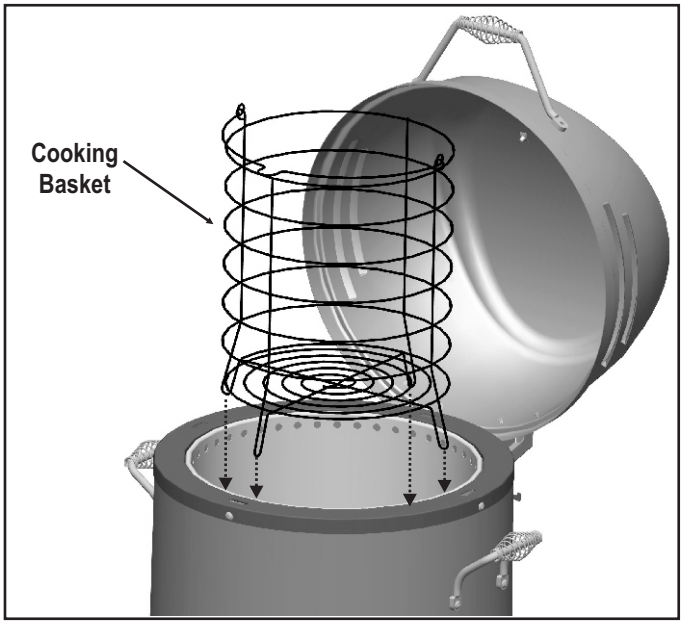


ACCESSORY USE AND STORAGE

NOTE: Before cooking on your Smoker for the first time, refer to the separate Cooking Guide on how to prepare the Smoker for cooking. It is recommended that you season your Smoker prior to cooking.

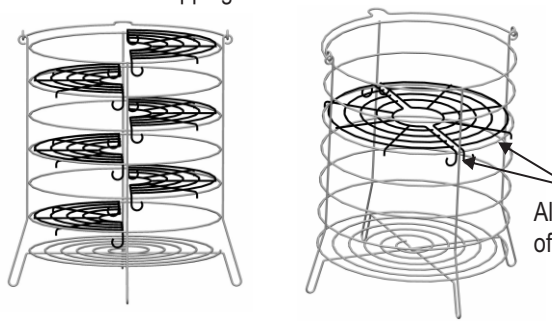
- Once seasoning is complete, the Smoker is ready for use. The cooking chamber will continue to darken with use. This will inhibit rusting along with improving the performance of the infrared cooking system.

When using the **Cooking Basket**, insert it into the **Cooking Chamber** as shown.

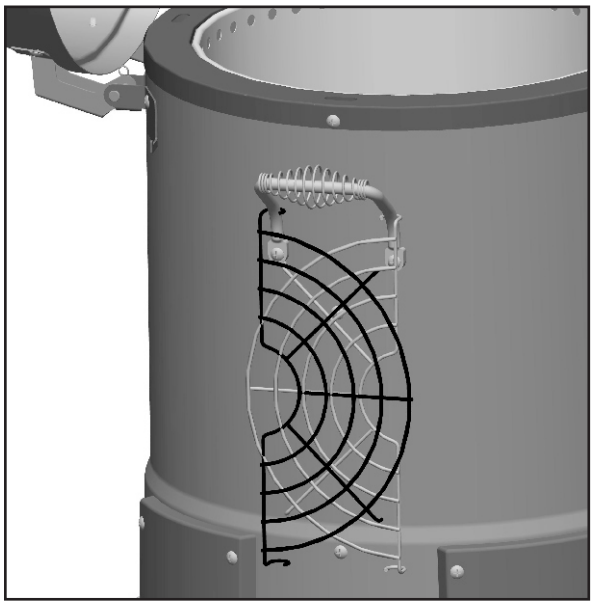


Assembling your **Half Racks** into the cooking basket is very easy.

Just insert the **Half Rack** through the side of the cooking basket at the desired level.
Allow the **Half Rack** legs to rest securely on the cooking basket wire.
Make sure the legs are OUTSIDE of the cooking basket. This prevents the **Half Racks** from slipping.



Two **Half Racks** are included with your Smoker.



Half Rack Storage

Your **Veggie Basket** should rest on the **Cooking Chamber.** Place the wire form legs on the top rim of the chamber as shown below. You can use the **Veggie Basket** with or without the larger cooking basket in place. See your Cooking Guide for additional information on using your accessories.

NOTE: Lid not shown for clarity.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Smoker not heating	• Controller not turned ON. • No power. • Faulty controller or heating element. • Power Level not set	• Press Power Button. • Be sure smoker is properly plugged into outlet. • Check for tripped household circuit breakers or GFI (Ground Fault Interrupter). Reset or replace if necessary. • Try a known, working appliance in the outlet. • Try a different outlet, preferably on a different circuit. • Replace controller or heating element. • Press Power level "+" button to reach desired cook setting.
Circuit breaker trips or fuse blows	• Another appliance plugged into same circuit as smoker • Moisture or water in controller or electrical connections. • Damaged cord or electrical connections.	• Do not use other electrical appliances on the same circuit. • Keep controller and all electrical connections dry. Do not operate unit when raining. • Replace damaged controller or extension cord.
Smoker will not cook properly	• Lid of smoker is left open. • Temperature set too low. • Inappropriate extension cord.	• Close lid on smoker while cooking. • Increase power level. • Replace with appropriately rated cord (15 amps).
Insufficient Smoke from Smoker Box	• Smoker Box temperature too low.	• Allow Smoker Box to reach maximum temperature by heating 15-20 minutes on a controller setting of 15 before lowering the temperature for cooking. • Smoke may take longer to start in cold, windy conditions.
Smoker turns off prematurely	• Food thermometer is measuring air temperature.	• Verify tip of thermometer is placed in food being cooked.
Food thermometer reads inaccurately	• Moisture or water inside the thermometer • Damaged or faulty food thermometer	• Use only a damp cloth with hot soapy water to clean. Do not immerse in water. Thermometer may require up to one day for moisture to evaporate. • Replace food thermometer.

NOTES

NOTES

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(If you register online, you do not need to send in this registration card.)
(Si registra en línea, no es necesario enviar esta tarjeta de registro.)
(Si vous enregistrez votre produit en ligne, il n'est pas nécessaire d'envoyer la carte d'enregistrement.)

PLEASE FILL OUT THIS CARD AND ATTACH A COPY OF YOUR SALES RECEIPT. RETURN IT WITHIN 10 DAYS OF PURCHASE. FOR WARRANTY SERVICE PROOF OF PURCHASE WILL BE REQUIRED. THIS WARRANTY IS NON-TRANSFERABLE.

LLENE ESTA TARJETA Y DEVUELVALA DENTRO DE LOS 10 DIAS DE LA COMPRA. PARA EL SERVICIO DE GARANTIA ES NECESARIO QUE PRESENTE SU COMPROBANTE DE COMPRA. CONSERVE LA FACTURA. ESTA GARANTIA ES INTRANSFERIBLE.

VEUILLEZ COMPLETER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT. POUR OBTENIR LE SERVICE SOUS GARANTIE, UNE PREUVE D'ACHAT DOIT ETRE PRESENTEE. VEUILLEZ CONSERVER VOTRE FACTURE. LA PRESENTE GARANTIE N'EST PAS TRANSFERABLE.

Required | Necesario | Exigé

~ PLEASE PRINT ~ IMPRIMA POR FAVOR ~ S'IL VOUS PLAÎT IMPRIMER ~

*1 First Name | Nombre | Prénom _____ Initial | Inicial | Initiale _____ Last Name | Apellido | Nom de Famillie _____

Address (number & street) **| Dirección** (número y calle) **| Adresse** (numéro et rue) _____ Apt Number | Nº de apart | Nº d'appt. _____

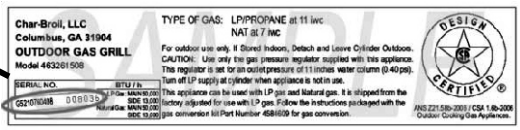
City | Ciudad | Ville _____ State | Estado | Province _____ Zip Code | Código Zip | Code Postal _____

*2 E-mail Address | Dirección de correo electrónico | Adresse électronique _____

*3 Phone Number | Número telefónico | Numéro de téléphone _____

*4 Model Number | Número de modelo | Numéro de modèle _____

Serial Number | Número de serie| Numéro de série _____


Char-Broil, LLC
Columbus, GA 31904
OUTDOOR GAS GRILL
Model 463281506
SERIAL NO.
TYPE OF GAS: LP/PROPANE at 11 iwc
NAT at 7 iwc
CAUTION: Use only the gas pressure regulator supplied with this appliance.
DESIGN CERTIFIED

STICKER ON PRODUCT

*5 *Attach copy of your sales receipt here.*

Adjunte aqui la copia de su recibo de compra

Veuillez attacher une copie de votre reçu ici.

6 Date of Purchase | Fecha de compra | Date de l'achat _____

7 Store Name | Nombre de la tienda | Nom du magasin _____

8 $ _____ Purchase Price | Precio de compra | Prix d'achat

9 **Your Gender | Sexo | Sexe:**
- ☐ Male | Masculino | Masculin
- ☐ Female | Femenino | Féminin

10 **Which product are you registering?**
¿Qué producto está registrando?
Quel produit enregistrez-vous?

1. ☐ Gas Grill | Parrilla a gas | Gril au gaz
2. ☐ Electric Grill | Parrilla eléctrica | Gril électrique
3. ☐ Smoker | Ahumador | Fumoir
4. ☐ Charcoal Grill | Parrilla a carbón | Barbecue au charbon
5. ☐ Cooker/Fryer | Cocina/freidora | Cuiseur/Friteuse
6. ☐ Other | Otro | Autre

Mail to: / Enviar a: / Envoyer à :

Char-Broil Warranty Registration
P.O. Box 1240
Columbus, GA 31902-1240

We respect your privacy. | Respetamos su privacidad. | Nous respectons votre vie privée.

- If you prefer not to receive special offers and promotions from Char-Broil, please check here: ☐
- Marque aquí si no desea recibir ofertas y promociones especiales de Char-Broil:
- Si vous préférez ne pas recevoir d'informations concernant des offres spéciales et des promotions de Charbroil, veuillez cocher ici:

Thank you for completing this questionnaire. | Gracias por completer este cuestionario. | Merci d'avoir bien voulu remplir ce questionnaire.

REGTEMP REV06